

Country
Spain

Grape varieties
Macabeo (61%), Xarel·lo (33%), Parellada (6%)

Technical analysis
Alcohol 11.5% ABV
Residual Sugar: 6 g/l

UPC
857756000019



Winemaking

The second fermentation using the Charmat method.

Tasting note

Pale and bright green yellow tinge. Aromatic, slightly fruity and delicately lively. It has a refreshing, light and clean palate.